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COOKED RICE FOR FRIED RICES AND FRIED RICE-LIKE COOKED RICE

(Yakimeshirui yo Beihan oyobi Yakimeshirui jo Beihan)

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Kazuta KIYOHARA and Takeji MIYASAKA Japanese Patent

Steam-bowl

COOKED RICE FOR FRIED RICES AND FRIED RICE-LIKE COOKED RICE

(Yakimeshirui yo Beihan oyobi Yakimeshirui jo Beihan)

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RICES AND FRIED RICE-  
LIKE COOKED RICE

## SPECIFICATION

## I. Title of the Invention

COOKED RICE FOR FRIED RICES AND FRIED RICE-LIKE COOKED RICE

## II. Claims

1. A cooked rice for fried rices, wherein an oil/fat is adsorbed by a steamed rice.

2. A cooked rice for fried rices according to Claim 1, wherein said adsorbed oil/fat is a melted solid fat.

3. A cooked rice for fried rices according to Claim 1, wherein said adsorbed oil/fat is a liquid oil.

4. A fried rice-like cooked rice, which is given by cooking an oil/fat-adsorbed steamed rice. AND FRIED RICE-LIKE COOKED RICE

5. A fried rice-like cooked rice according to Claim 4, wherein said adsorbed oil/fat is a solid fat.

6. A fried rice-like cooked rice according to Claim 4, wherein said adsorbed oil/fat is a liquid oil.

7. A cooked rice for fried rices according to Claim 1, wherein said adsorbed oil/fat is a melted solid fat.

8. A cooked rice for fried rices according to Claim 1, wherein said adsorbed oil/fat is a liquid oil.

<sup>1</sup>Numbers in the margin indicate pagination in the foreign text.

an oil/fat-adsorbed steamed rice.

wherein said adsorbed oil/fat is a solid fat.

### III. Detailed Description of the Invention

The present invention relates to a cooked rice for fried rices and a fried rice-like cooked rice given by cooking it. In more detail, the present invention relates to a cooked rice for fried rices and a fried rice-like cooked rice which enables to produce fried rices without cooking rice, and particularly to a frozen fried rice-like cooked rice.

It is common to cook Chinese style fried rices such as conventional yakimeshi (fried rices), etc. or Western style fried rices such as pilaf (KLOA), dry curry, etc. by frying a cooked rice or frying in the stage of raw rice with an oil/fat as shown by their names. However, in the cooking method for fried rices given by frying a cooked rice after cooking, it is difficult to cook a lot of cooking at a time, fried rices with such an uneven quality that the fried rice grains adhere to each other to become lumps and an oil is not fully spread, are easily obtained. To eliminate such unevenness of quality, a sufficient amount of oil/fat is common to cook Chinese style fried rices, such as yakimeshi, but in such a cooking method, not only an extra oil/fat is unnecessarily consumed but also the cooked fried rices become too oily and, in its turn, the taste drops or when they are commodities, their commodity values are lowered. On the other hand, in case of the method wherein the rice is fried with an oil/fat in the stage of raw rice and then

quality that the fried rice grains adhere to each other to become lumps and an oil is not fully spread, are easily obtained.

boiled to cook a fried rice, the drawback as seen in case of frying rice is not observed, but there observed drawbacks that

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such an unevenness in appearance that coloring caused by scale of fried rice is partly seen or an evenness of quality itself of a cooked fried rice-like cooked rice caused by dispersion of water absorption of fried rice is impaired.

The inventors made various studies on a method which could eliminate such drawbacks observed in case of conventional cooked rice after boiling or fried rice given by frying it with a oil/fat in the stage of raw rice and produce a large quantity of fried rice of even quality in which grains of fried rice-like cooked rice became a scattered state by a simple cooking method, consequently they discovered that the object of present invention as described above could be effectively achieved by aiming at the fact that a cooked rice adsorbed or even absorbed water and oil/fats, e.g., melted solid fats such as butter, margarine, vet, bacon, lard, etc. or liquid oils such as various edible oils, effectively utilizing such a property and subsequently boiling and cooking it. Fried rice given by frying it with oil. Accordingly, the present invention relates to a cooked rice for fried rices and fried rice-like cooked rices, this cooked rice for fried rices is made of a rice adsorbing an oil/fat by a steamed rice and this fried rice-like cooked rice is made by

cooking a steamed rice adsorbing this oil/fat. The present invention is particularly effective to a frozen fried rice-like cooked rice, in this case, a fried rice-like cooked rice given by cooking a fried rice cooked rice is precooled and immediately frozen to make it into a frozen fried rice-like cooked rice.

If a production method is specifically mentioned to describe the present invention, a nonglutinous rice is immersed to contain a proper amount of water, then an eluted or solid fat or a solid fat as it is solid is added and stirred while the steamed rice is made to  $\alpha$ -starch almost without lowering the temperature after steaming, these oils/fats not only are quickly adsorbed on the surface of steamed rice but also well adsorbed inside it. In this manner, a cooked rice for fried rices in which an oil/fat is adsorbed by the steamed rice is produced. If the steamed rice adsorbing the oil/fat is generally cooked in water or a soup of a proper temperature, just the same fried rice as one given by frying a cooked rice with an oil/fat is also obtained as a fried rice-like cooked rice because of the oil/fat absorbed by rice grains after boiling the rice. Thus, it is preferable that the processing of adding an oil/fat to the steamed rice and successively cooking the rice are performed in order, but a method wherein the steamed rice is directly put into a soup with a stirred and suspended oil/fat can also be taken. An oil/fat is adsorbed on the steamed rice is produced.

cooked in water or a soup of a proper temperature, just the same fried rice as one given by frying a cooked rice with an oil/fat

The fried rice-like cooked rice is supplied for meal in the form of fried rices, particularly as frozen fried rice-like cooked rice, but once it is cooked in this case, if the fried rice-like cooked rice is precooled by cooling air while agitating so as to become room temperature or a temperature below it, the rice is coated by the  $\alpha$ -starch whose surface contains the oil/fat, therefore a fried rice-like cooked rice with a firm eating feeling is obtained, and a frozen-fried rice-like cooked rice easy to loosen into individual rice grains is obtained. For example, it can be used for school group meals by vacuum package per meal, and its defrostation can be carried out by any methods, such as natural defrostation, defrostation by electronic range or heating, etc. Besides the frozen fried rice-like cooked rice, a cooked oil/fat-adsorbed steamed rice can also be used as a retort food heated and sterilized at about 120°C by heating under pressure without frost. Then, it can be supplied as heat selling/fried rices by an automatic vending machine at room temperature or by refrigerator. And a frozen-fried rice-like cooked rice For example, in a method based on a production process of sealed-sterilized food described in Japan Kokai 50-3383, a fried rice-like cooked rice having persistence can also be obtained by using a pulp (one unreadable word) container resistant to steaming and formed from a pulp slurry mixed with a synthetic resin powder, putting a fried rice-like cooked rice of steamed rice retort food heated and sterilized at about 120°C by heating under pressure without frost. Then, it can be supplied as heat selling/fried rices by an automatic vending machine at room temperature or by refrigerator.

adsorbing an oil/fat, water and other proper material in this container, then boiling and sterilizing it under some applied pressure while covering it with a plastic film and sealing. The fried-rice-like cooked rice put into the special container thus obtained can be provided by steaming it again and again in this storage. As compared with the fact that a conventional box lunch is limited to the same day, especially a station lunch is limited to 4 hr after preparation, the invention is very useful as fried rice-like cooked rice that can provide a convenient food without problems from the sanitation.

For the fried rice cooked rice relating to the present invention, then boiling and sterilizing it under some applied pressure, a process of frying it with an oil/fat is not taken by effectively using the good oil/fat adsorbing action of steamed rice, moreover, a vegetable oil such as salad oil, soybean oil, etc. is used by boiling it at a time in case of making a yakimeshi (fried rice), but in the present invention, there is no oil smell even if a liquid oil which has not been boiled once is used, and this enables to use a non-oxidized oil/fat of certain quality. Furthermore, even in the case of frozen fried rice-like cooked rice of even quality, it can be produced in a large quantity at a time by a simple process and equipment without requiring too large equipment, such as flow freezing equipment, in its production. oil/fat adsorbing action of steamed rice, moreover, a vegetable oil such as salad oil, soybean oil, etc.

yakimeshi (fried rice) can be present invention. Figure 1



Next, an actual example of the present invention is described.

#### Actual Example

6 kg of a cleaned standard nonglutinous rice immersed for 1 hr or more was poured in portions into a silo and steamed for about 15 ~ 20 min. The steamed rice was immediately put into a mixer, 400 g of butter and a little flavors were added and agitated at once, and butter, etc. were adsorbed by the steamed rice.

The steamed rice adsorbing butter, etc. was transferred to a rice cooking kettle where a corn dyeing soup and other flavorings were dissolved in 5 kg of water, cooked for about 20 min and then steamed as it was for 30 min. Subsequently, the rice was transferred to a mixer and precooled until the temperature of rice itself became about 10 ~ 20°C while blowing a cool air, made into an ice pan and frozen at a temperature of -20 ~ -40°C.

After the freezing, the frozen fried rice-like cooked rice that could be seen in lumps of ice pan was lightly loosened with hands became scattered. cooked rice grains, then suitable vegetables, mushroom, etc. finely cut and immersed with warm water were added to it, boiled small shrimps, and small pieces of chicken, etc. were further added, vacuum packaged per meal, and the packed products were kept in a frozen storage room. It was defrosted with an electronic range, had a good taste that almost

of rice itself became known. The rice was made into an ice pan and frozen at a temperature of -20 ~ -40°C.

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could not be differentiated from the pilaf flavored by the conventional method. It was tried by about 30 persons, a pilaf produced from the pilaf-like cooked rice relating to the present invention and a pilaf produced by the conventional method could not be differentiated.

Moreover, when a dry curry rice is cooked, curry may be added as one flavoring.

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